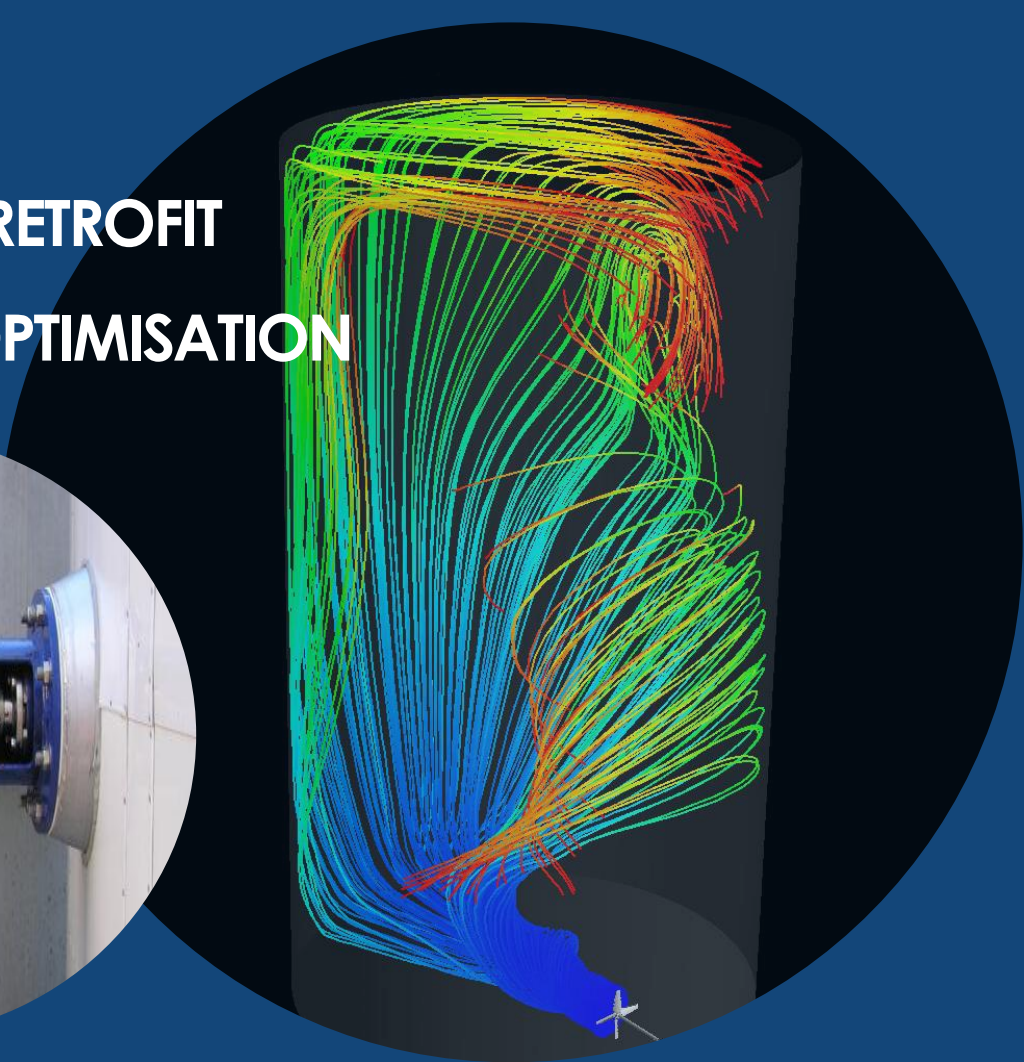


# WINE AGITATOR RETROFIT & PROCESS OPTIMISATION

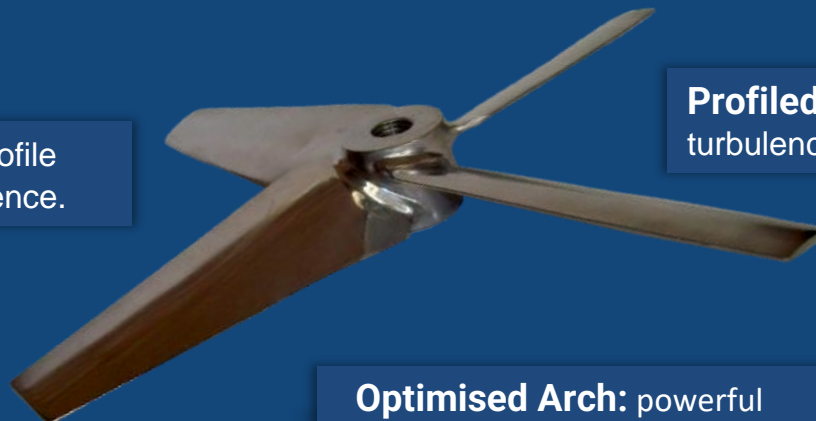


We optimise your wine mixing process for better performance and less energy consumption



**Variable Width:** uniform flow for efficient pumping

**Twist:** even velocity profile while minimising turbulence.



**Profiled Edge:** eliminates turbulence

**Optimised Arch:** powerful current downwards.

## Upgrade From Direct Drive to Geared

Gear reduced agitator consumes considerably less power

### Product Benefits

- No product damage
- Better quality wine (colour, clarity, mouth feel)

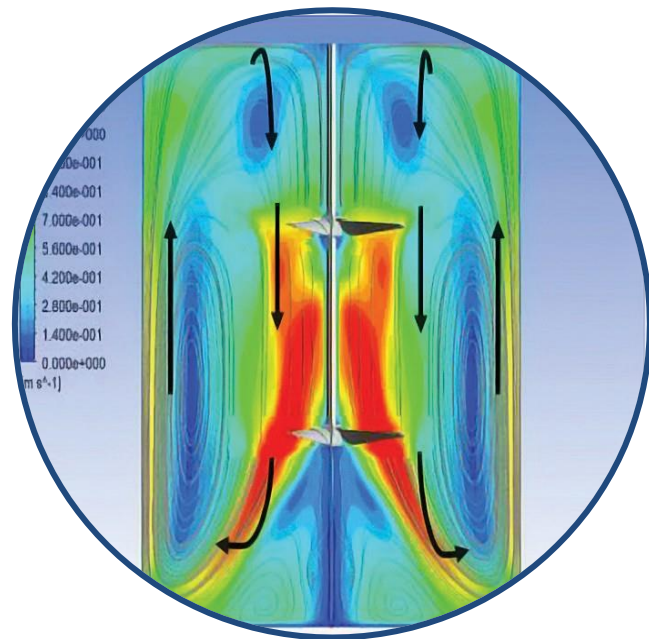
### Process Benefits

- Less energy consumption
- Longer lasting agitator



## Process Analysis & Optimisation

- In-depth process analysis to identify your process issues
- Recommending solutions to help you achieve your process goals faster and more efficiently



## Retractable Agitator System

Designed for ease of maintenance

- Maintenance can be undertaken without the need to empty the tank or enter confined space



## CHEMICAL PLANT & ENGINEERING

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